



COTSWOLD
INGREDIENTS
where flavour begins...

Black Truffle Infusion Oil - Product Specification

PRODUCT INFORMATION	
Product Name	Black Truffle Infusion Oil
Product Code	06YVBTIO
Product Classification	Rapeseed Oil
Ingredient Declaration	Extra Virgin Cold Pressed Rapeseed Oil, Black Truffles, Black Truffle Flavour
Country of Origin	UK

PRODUCT PROFILE	
State	Mobile Liquid
Flavour Grade	Yes

NUTRITIONAL INFORMATION / 100G	
Energy kcals	875
Energy kJ	3596
Protein (g)	0.6
Fat (g)	96.8
of which Saturates (g)	7.3
Carbohydrate (g)	0.3
of which Sugars (g)	0
Salt (g)	0



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INTOLERANCE AND ALLERGEN INFORMATION

Please ensure you have read our Allergen Policy statement available [here](#). For further information about allergen handling by Cotswold Ingredients and its suppliers, please read our online guide [here](#).

Key: ✓ Indicates where a product is an allergen or where an allergen has intentionally been added to the final product.

Cereal/Wheat products	
Nut and nut products	
Peanuts and products thereof	
Soybean and products thereof	
Sesame seed and products thereof	
Mustard and products thereof	
Milk and Dairy Products	
Products containing Sulphur dioxide and sulphites >10mg/kg	
Celery and products thereof	
Molluscs (including squid and octopus)	
Seafood and shellfish	
Egg products	
Fish and fish products	
Lupin (ie leguminous plants, lupin flour)	
Colours	
Flavourings	
Preservatives	



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ALLERGEN STATEMENT

Cotswold Ingredients supplies a range of products that are internationally sourced from approved suppliers. Information is gathered from all suppliers to enhance knowledge of the product and supplier handling procedures.

The following products which are or may contain allergens are regularly handled by Cotswold Ingredients and their approved suppliers. Handling procedures are in place to reduce the likelihood of allergens being present, but we cannot guarantee our ingredients are totally free of traces in the products supplied. If in doubt, please email technical@cotswoldingredients.co.uk.

- Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut and their hybrid strains)
- Peanuts
- Soybeans
- Nuts
- Celery
- Mustard
- Milk and dairy products
- Sesame seeds
- Products containing sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as sulphur dioxide.

ADDITIONAL INFORMATION

Key: ✓ Indicates that the product is suitable or certified. For further details on the specific certifications of each product, please email technical@cotswoldingredients.co.uk.

Vegetarian (Suitable)	✓
Vegan (Suitable)	✓
Kosher (Suitable)	✓
Organic (Certified)	

Storage & shelf life

Shelf Life	Typical shelf life is 18 months.
Storage	Store in a sealed container, at an ambient temperature and away from direct sunlight.
Labelling	Product name, Weight. Batch/lot code. Best before date. Allergen information as applicable



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PESTICIDE STATEMENT

Cotswold Ingredients do not knowingly supply material containing pesticide residues above the legal maximum residue levels (MRL's), Codex recommendation or at a level that could cause a food safety risk under the Food Safety Act. Suppliers risk assess the materials supplied to Cotswold Ingredients and where a pesticide issue is considered a risk the supplier arranges applicable testing and issuing of results before the materials are accepted by Cotswold Ingredients. Where pesticide residues are assessed as 'low risk' the supplier may carry out random testing.

All our Organic products are certified by the Soil Association. EU law defines the minimum standards for organic products that are produced, manufactured, imported into, sold or traded within the EU - in the Organic Regulation. In many areas, the Soil Association's standards are stricter and exceed these EU standards.

HEALTH & SAFETY

A non-hazardous product if used under normal circumstances. Please see the product Material Safety Data Sheet for further details. If you are unsure of the suitability of our product for your specific use, you should not use and seek further information from our technical team

technical@cotswoldingredients.co.uk

USE IN PRODUCTION

We will not be liable for breach of warranty if you or any third party alter the Goods or any part of them, mix them or any part of them with any other products, or tamper with, process or use them or any part of them in any production process after delivery. **All quality control checks are to be completed in relation to the Goods prior to use in production or resale to a third party, either in their original state or as a blend.**

For further details, please see our T&C as outlined below.

TERMS OF SALE

All sales are subject to our terms and conditions. For a copy please email

sales@cotswoldingredients.co.uk.



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For internal use only. Please contact technical@cotswoldingredients.co.uk if you require a signed specification.

For and on behalf of Supplier: Cotswold Ingredients		For and on behalf of Customer
Signature:		
Print Name:	Jess Kenyon-May	
Position:	Technical & Compliance Coordinator	
Company name:	Cotswold Ingredients	
Date:	17/03/2026	